



Association
Mondiale de la
Gastronomie

Bailliage de Sussex

SUSSEX BAILLIAGE DINNER AT PEARLY COW 123 Kings Road Brighton BN1 2FA Saturday 28th February 2026

Our Bailliage's first event of 2026 is an informal dinner at Pearly Cow in Brighton.

Pearly Cow is an independent collection of restaurants created by three brothers, Tristan, James and Tom Guest. In 2022 the first Cow of the Herd was launched in York, followed by Margate in 2023 and Brighton in 2024. Each Pearly Cow is headed by an exceptional Executive Chef and at Pearly Cow in Brighton it is Andrew MacKenzie, formerly of local landmark The Salt Room and the renowned Soho House. Andrew MacKenzie and his team champion the Pearly Cow approach to dining and its "five pearls of wisdom" – "It's Elementary" – "The Best of British" – "Mother Nature" – "Feeling at Home" – and "The Vibe". The Pearly Cow website explains these. Perhaps the most important of these is the use of the best British produce and keeping it simple.

Pearly Cow is on the ground floor of 123 Kings Road Brighton BN1 2FA and next door is No.124 Brighton, By GuestHouse, a hotel which comprises 32 luxury rooms and suites – Pearly Cow is the hotel's restaurant and together they make a cosy clubby impression.

The menu for our dinner and the Booking Form are attached. Please do not forget to state any special dietary requirements in your Booking Form. If you wish to attend the dinner please make your booking by Friday 6th February as I need to know our number by that date.

Any member wishing to stay at No.124 should book a room as soon as possible subject to availability. Next door is the cheaper and perfectly good DoubleTree by Hilton Brighton Metropole where private parking is also available. There are plenty of other hotels in the area.